

INDUSTRIAL TRAINING REPORT
INTERNSHIP REPORT AT DROOL BAKERY SURABAYA



ARRANGED BY
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CULINARY ARTS STUDY PROGRAM
OTTIMMO INTERNATIONAL
MASTERGOURMET ACADEMY
SURABAYA
2025

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I certify that this assignment/report is my own work, based on my personal study and research and that I have acknowledge all material and sources used in its preparation, whether they be books, articles, reports, lecture notes, and any other kind of document, electronic or personal communication. I also certify that this report has not previously been submitted for assessment in any other unit, expect where specific permission has been granted from all unit coordinators involved, or at any other time in this unit, and that I have not copied in part or whole or otherwise plagiarized the work of other students and/or persons.

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Surabaya, 25th July 2025



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APPROVAL 2
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HOT KITCHEN AND PASTRY KITCHEN
AT SHERATON HOTELS AND TOWERS SURABAYA

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Industrial Training conducted from 6th January 2025 until 6th July 2025 at Drool
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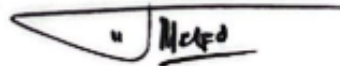
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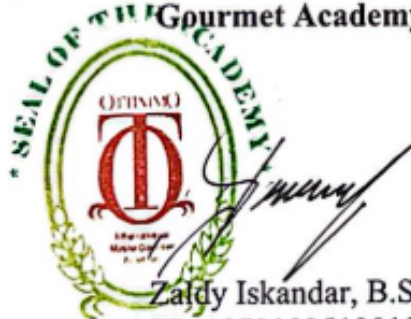


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PREFACE

To begin with, this author would like to thank God Almighty for the opportunity to complete my internship comfortably and successfully. As a student and trainee, this author grateful for having been given the opportunity to learn so much about the culinary field during this process.

I would like to express my gratitude and appreciation to several people for the assistance and guidance during the preparation this report. Therefore, I would like to thank:

1. Zaldy Iskandar, B.Sc. as Director of Ottimmo International Culinary Art and Patisserie Academy
2. Heni Adhianata, S.TP.M.Sc. as Advisor
3. Niluh Garyani as Head Chef at Drool Bakery Surabaya
4. All of chefs and staffs at Drool Bakery who guided and shared their knowledge in the kitchen during training period
5. Parents and friends who provided support physically and mentally

Surabaya, 25th July 2025

A handwritten signature in dark ink, appearing to read 'Angel' with a stylized, sweeping flourish above it.

Claudia Angelica

ABSTRACT

The author participated in an internship program at Drool Bakery Surabaya to deepen their understanding of bakery and pastry operations within a professional kitchen setting. This six-month industrial training provided an opportunity to experience firsthand the production processes, hygiene practices, and workflow management in a modern bakery environment. During the internship, the author was actively involved in preparing a wide range of pastry and bakery products such as canelés, salt bread, croissants, crollen, donuts, danishes, and sourdoughs. The author also gained valuable insights into inventory management, team coordination, and sanitation standards practiced at Drool Bakery.

The internship further enhanced the author's technical skills, including lamination techniques, finishing, oven use, and pastry decoration, as well as soft skills such as communication, teamwork, and adaptability under a fast-paced environment. Moreover, the author had the chance to participate in several thematic events, contributing to special product creations and seasonal menus. The knowledge and experience obtained during the internship are expected to significantly support the author's future professional development in the culinary industry.

Keyword: *Internship, Drool Bakery, Pastry, Bakery Production, Culinary Industry*

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